

Belgian Laces



Based on a 1574 portrait, this elegant engraving of Gerard Mercator measuring a globe was first printed in the 1584 edition of Ptolemy's Geography. It also appeared in the 1595 edition of Mercator's Atlas. From Averdunk and M'ller-Reinhard, "Gerard Mercator," frontispiece.

<http://www.press.uchicago.edu/Misc/Chicago/534316.html>

BELGIAN LACES

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Official Quarterly Bulletin of
THE BELGIAN RESEARCHERS
Belgian American Heritage Association
Founded in 1976

Our principal objective is:

Keep the Belgian Heritage alive in our hearts and in the hearts of our posterity

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TABLE OF CONTENTS

Belgian Gleanings	38
Mercator , by Koenraad DASSEN	39
Belgian Day Picnic Report	41
Belgian-American Society of West Virginia, Rene ZABEAU	41
Pittsburgh Plate Glass Co. , Rene ZABEAU	42
From Brussels to Beauraing, Mary Ann DEFNET	43
Great Adventure with APEFE, Claude de GROUTART	44
Students get a Taste of Belgium, Regine BRINDLE	45
Belgian Pralines - Leen INGHELS	48
The Wisconsin Corner, by Mary Ann DEFNET	48
The Food of the Gods, Nest MERTENS	49
Recipes	51
Passenger Lists 1855 ctd, M GAUDETTE & H. THOMAS	52

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Have you ever noticed how fast summer months pass by? Here it's the middle of August already:
In some areas schools will start next week and in another month, Fall makes its official entry for the year 1994
Three months fleet by quietly, unobtrusively, hardly noticeably like butterflies on warm summer breezes. Yards pride themselves on colorful bouquets of all kinds of flowers, and alter the peaches and the apricots, the fruits of The apple tree will take on the bright shades of ripeness. I love summer!

However. I'm not supposed to philosophize about summer nor on what I like or dislike, we have to talk business, and genealogy and history, and I have a newsletter to get out and I'm late again!!

I hope you all had a good summer, with lots of good results in family research, with interesting trips in our great country or abroad. Thanks for the beautiful cards from Liege, Brussels, Ghent and Bruges and thanks to my nephew and niece (from Mechelen, Belgium) for a most beautiful book about Wallonia. Next year we will dedicate the front covers of Belgian Laces to pictures of southern Belgium. We are always amazed about the variety and the incredible architectural and cultural richness of our small but vibrant land of origin.

You will be interested in reading the article by Mary Ann Defnet (from Wisconsin) about her trip to Belgium and her surprise encounter with our Vice-President Micheline Gaudette. (from Massachusetts) in Namur, Belgium, at the office of the Bourgemestre of that city. There they also met Father Jean Ducat, President and founder of the Belgian-American Heritage Association in Belgium. Micheline and Mary Ann, our two true contributors to Belgian Laces had corresponded and talked over the telephone for years but had never met! What a surprise that must have been!

There is a bit of bad news The printing costs of the newsletter have about doubled this year, and we will be forced to raise the membership dues. We'll be able to absorb the increase for the remainder of this year and will have to increase the dues to \$15 for the coming year. By announcing it now, we hope you can plan for the higher dues and not be taken by surprise when we send out the reminders with the next newsletter.

Soon you will receive in the mail a copy of the by-laws of The Belgian Researchers. Please, read it carefully. If we don't hear to the contrary, we will consider that you accept the by-laws as written.

Well, so far we have not received any more information about the Papal visit to Belgium and the festivities for the canonization of Father Damien. We'll keep you posted as soon as we hear something new. In the mean time, we wish you all pleasant late summer days and evenings out on the deck and enjoy the warmth and the blue skies.

Till we visit again in November!



Please note our new FAX number 503-962-7604.

WELCOME NEW MEMBERS !

516	Dolores La Cluyse	Stuart, FL
517	Charlene Lorch	Memomene Falls - WI
518	Irene Van Beveren Kelley	Hermiston, OR
519	Georgette Guns	Oud Heverlee, Belgium
520	Sharon M. Carberry	Yakima, WA
521	Godelieve De Keersmaecker	Chicago IL
522	Marianne C. Ahlgren	APO- AA - 34037
522	Alice Paugh	Portland, OR
524	Frances Eddy	Salem, OR

BELGIAN GLEANINGS

Most of this information is sent to us by the Belgian Embassy for which we say sincere thanks!

Belgium in turn, will soon do away with the draft. In March the last group of draftees arrived at the military training camp of Turnhout, Belgium. After this group completes its training the best known military training facility of Belgium will close its doors, and the Belgian Military will become a volunteer / professional institution. Another rippling of the end of the cold war worldwide.

* This last April, 10 Belgian "Casques Bleus" (Blue Helmets - UN peace keepers) were assassinated in Kigali, Rwanda, Africa. Hundreds of mourners attended the memorial organized at the military hospital in Neder-over-Heembeek where King Albert II gave a touching homage to the death. Later, visibly shaken, he conversed personally with the relatives of the fallen soldiers, reserving for each a word or gesture of comfort. The 10 victims of the massacre were paracommandos of the 2nd battalion of Flawinne (Namur).

• An interesting development in the world of Art in Belgium: this year marks a first for an effort to bridge the ethnic and linguistic differences in the Belgian Federation Het Kunstenfestival van Brussel - Le Festival d'Art de Bruxelles.

Since the separation of Belgium in "Communities", the question was, where do we go from here in the arts? Each its own way, or a center where the two can meet? Brussels, because of its geographical location within Belgium as well as within Europe is a natural locale for artistic cooperation. This festival, which ran from April 30 to June 5th was a first attempt to draw together the Flemish, Walloon and multicultural community of the country, as well as visitors from the neighboring countries Germany, France and The Netherlands. The uniqueness of Brussels lies in the fact that it holds a key position between the Latin, Germanic and Anglo Saxon cultural world. "Brussels is the only place in the world, where this is the case", says Pie Leysen, initiator of the project.

Another important precedent it is the first project in federal Belgium that has received very positive reactions in both cultural communities, supporting the project not only verbally but also financially. It is the hope of the organizers that this Kunstenfestival will become a concept and will know a bright future. We, the Belgian Researchers, wish them all the best in this very worthwhile endeavor.

* 2 September 1994 marks the 50th anniversary of the arrival in Belgium of English, American. Canadian and

Polish "liberation" armies- It marked the end of 57 months of German occupation. To celebrate this anniversary in a dignified manner, the government has established a "Comité d'Honneur" charged with the coordination of the commemoration activities. September 3 and 4 the citizens will be invited to honor those, who directly or indirectly participated in the liberation at the territory. There will be official activities in 57 places, symbolizing the 57 months of occupation.

These areas are carefully chosen and equally dispersed over the 10 Belgian provinces, and each was integral part of the battles of liberation. September 4 at 11 am, King Albert II will deposit a wreath at the tomb of the Unknown Soldier in Brussels. At that same hour and all over the country the church bells will ring and the sirens will sound the end of the alarm symbolizing the end of danger, while all the military cemeteries will be adorned with flags and flowers. In the after noon, the King will view a military parade, consisting of all the different nationalities that participated in the events of 1944. (from La Dernière Heure 24.3.94)

* The latest revision of the "Dictionnaire des Termes Officiels de La Langue Française" came off the press, eliminating the Franglais" (franconized American terms) that has crept into the official French language. French business men won't be able to talk about "brainstorming" or tie-breaks" nor "zoning" or "fast-food" (respectively *zonage* and *restauration rapide* in French...) This dictionary gives all the proper French terms for the "invaders" from overseas.

* Belgian Statistics: The population Of Belgium has now reached a total of 10,068,319 and should be 10,581,750 by the year 2030 to slowly fall to 10,349,810 by 2050; - Our population is getting older: children under 14 years of age represented 18.1% in 1991, compared to 23% in 1930 and will be only 16.6% by the year 2000; On the other hand citizens over 65, who represented only 7.6% in 1930 are now 15.1% and will be 17.1% by the year 2000. - three children in four are baptized in the Catholic faith; - Divorce has quadrupled in the last 30 years; - Belgians drink three times more wine today than in 1960. - 85% of Belgium's territory is farm- or forest-land; - Belgian produce continues to enjoy a healthy international trade, with cauliflower and cucumbers leading the pack with over 22% of total productions going for export.

If you are interested in more statistical information you can purchase Le Memento Statistique de la Belgique for BF 598 (\$20 more or less) at the Service Federal d'Information, Bvd. du Regent 54 - B1000 Brussels.

MERCATOR: Flemish cartography, a result of cosmographical thinking

By Koenraad Dassen

The location of Flanders has made it what it is today: one of the economic junctions in Europe and for this continent a gateway to various parts of the world. However, as a result, we often lose sight of the fact that this region has a rich cultural-historical past and still occupies a special place in Europe's cultural-social life today.

Mercator, synthesis of the Renaissance

Gerardus Mercatorus is a fine example of the role Flanders played in the 16th century even outside the economic sphere.

He was born Gerard De Cremer on March 5th 1512 in Rupelmonde, on the left bank of the river Schelde in the vicinity of Antwerpen. Throughout his life he was to show his affinity with his birthplace by signing his work, **Gerardus Mercatorus Rupelmondanus**.

Mercator studied mathematics at the University of Leuven where he obtained his master degree in Humanistic Sciences in 1532. After a short stay in Antwerpen, he returned to Leuven in 1534 where his talents developed to the full.

With his scientific studies he wanted to write a full-scale work on cosmography through an in-depth study of the creation so as to arrive at the origin of things. However, to support himself, he learned to build astronomic instruments and he also worked as a surveyor. He developed such a great expertise and skill as an instrument builder that he worked together with **Gaspard van den Heyden** and **Gemma Frisius** on the latter's terrestrial globes. But he received important commissions as a cartographer too, not only from merchants but also from the **Emperor Charles V**.

What is striking about his cartographic work is that he studied geomagnetism, in order to improve the nautical charts. But at the same time he had an eye for the artistic, as reflected for instance, in the studied use of italics.

Mercator had not always prospered financially, and to make matters worse, in 1544 he was accused of heresy (at the time he was highly rated as a cartographer, surveyor and instrument builder). He was shut up for seven months in the water castle of the town where he was born, Rupelmonde. Since this event undermined neither the confidence of his patrons nor of his colleagues at the University of Leuven, he felt absolutely no necessity to leave the region.

When he did leave for Duisburg (Germany) in 1552, however, he continued to carry out commissions for the Emperor and other prominent figures in the Netherlands and Flanders. His move was partly explained by the fact that there were plans to set up a university in Duisburg. In the course of lectures he delivered there, he remained true to the spirit of philosophical study as taught in Leuven.

In 1554, after around 16 years work, his map of Europe was complete. That map brought Europe closer to its

actual proportions. Mercator's famous map of the world at *usum navigantium* (for the use of navigators) appeared in 1569. The cylindrical projection which it applied - with growing degrees of latitude towards the poles, whereby the degrees of longitude and latitude intersect at right angles - is now known as the **Mercator Projection**. It enabled seafarers to follow their course by reading the direction between two points direct from the map.

At the same time, he continued to work on his philosophical reflections on cosmography, a part of which was published also 1569.

In 1589 a series of 74 maps of Europe appeared, each accompanied by a commentary. When he died on December 2nd, 1594, the series of maps was far from complete, but his son Rumoldus took over his father's work and published 105 maps a year later under the chosen name by Mercator himself: **ATLAS** (sive cosmographicae meditationes de fabrica mundi et fabricati figura).

What is certain is that Mercator was far more than a cartographer. He was a true renaissance thinker and humanist who was very interested in the ideas and schools of thought of his time.

Rupelmonde and Leuven:

decisive influences on Mercator the Man:

Rupelmonde, close to Antwerp and the port area on the right and left banks of the River Schelde, has occupied an important place in the history of Flanders. It was one of the first Flemish cities to receive the statute which allowed it to bear the title of *Poorte ende Vreyheid* (Gateway to Freedom). In 1271 Margaret of Constantinople granted the right to levy a toll on the Schelde. During a long period, Rupelmonde was the only market place for the whole Land van Waas. Moreover, the inhabitants of Rupelmonde had privileges in Flanders and Brabant.

When **Gerard De Cremer** was born there, the city was enjoying a period of great prosperity. The many wars at the end of the 16th century brought that period of burgeoning to a close, but it did see a resurgence in the 19th Century.

It was in Rupelmonde that Mercator's great uncle, assistant priest at the Sint-JansGodhuis, a resting place for pilgrims in that town, taught De Cremer Latin, which was a prerequisite for higher education. Mercator enrolled at the University of Leuven in 1530. Leuven had been the center of astronomical, astrological and geographical studies in the Netherlands, as well as a center for the building of scientific instruments. Various scholars were engaged in mathematical activities there, and these also brought them in contact with scientific cartography. At that time there were at least five specialists working on mathematical geography and on the production of scientific instruments. For instance, there was **Gaspard vanden Heyden**, who produced globes and instruments. It was he who made the terrestrial globe of **Gemma Frisius**, who also was working and studying in Leuven; there was Erasmus' secretary **Livinus Aelvoet** from Ghent and the Frisian scholar **Jacob van Deventer**, who was involved in cartography as Medicus ac mathematicus.

So it was in this atmosphere and in the shadow of the top scholars that Gerard De Cremer studied. Indeed, **Gemma Frisius** was an important teacher and advisor to Mercator.

Mercator: thinks about world views:

The fact that such an important 16th century thinker was so closely linked to regions which still continue to occupy an important place in modern Flanders, is the reason why Flanders attaches so much importance to The memory and death of Mercator, 400 years ago this year.

Through his significant contribution to cartography, the result of a deeper philosophical concept, Mercator helped form the basis of a new 16th century world view, which made the mercantile events possible and in that way he directly contributed to bringing cultures closer together.

The great significance of Mercator's work has only been recognized in relatively recent times. Neither his philosophical-theological thinking nor his (extraordinarily accurate) cartographic production, were assessed at their time value during his lifetime. The real significance of his work was only understood after his death and the multidisciplinary and visionary character of Mercator's thinking is only now appreciated to the full.

To commemorate the 400th anniversary of Mercator's death in 1594, a variety of activities have been set up

by the local authorities of Kruibeke and Sint Niklaas, with the non-profit organization Mercatoria (Rupelmonde) and the Royal Archaeology Circle of the Land van Waas (Sint Niklaas) ensuring that the activities run smoothly.

Konraad Dassen is District Commissioner for Sint Niklaas and Dendermonde and Chairman of Mercatoria 1994 vzw

From **Flanders** - The magazine of the Flemish Community #19 - 1993.

DID YOU KNOW?

* that the "UTAN - Université du Troisième âge de Namur" (Namur University for the Older Generation) has more than 3,500 members, with activities in six cities within the province of Namur, Belgium and....

• that UTAN is twinned with Sherbrooke and Laval Universities in Quebec, Canada?

• that the philharmonic orchestra from Liege made its second tour of the United States April 7 through 24 this year, with sixteen concerts in as many cities

* that Tremeloo, the disappointed (because of the cancellation of the visit planned by the Pope in May) birthplace of Father Damian decided to cancel the mass-production of the play that they had planned to stage for the canonization celebration. 1,500 actors had rehearsed this stage production for many months. The disappointment was great.

* that Belgium has more than 500,000 unemployed? A proposal was submitted to attach the salary scale directly to the productivity of the firm if the firm is productive and makes its projected gains, the employees will receive 100% of their salary. If the firm's business is lacking, the salaries could be reduced accordingly (90 - 85 %). According to Prof of Econ. De Grauwe, this could save a lot of jobs.

• that the Dorbin Market in MISHAWAKA, IN thrives on traditions and service? They are one of the few independently owned butcher stores in the country. That still make the real Belgian Dry Sausage (without which There can not be a good Flemish, Kermis).

* that 200,000 Belgians visited the United States in 1993? For 1994 it was expected there would be a sizable increase, mainly because of the World Cup Soccer Games, where Belgium's Red Devils were among the finalists

• that Belgium is world champion of their export of regenerated rubber, carpets and copper? It holds a more than 2/3 share of the world trade in these products.

**BELGIAN-AMERICAN HERITAGE
SOCIETY of WEST VIRGINIA**

At every official meeting of the Belgian- American Heritage Society, we begin with a special prayer, followed by the pledge of allegiance to The American Flag.

Members and guests have asked me where the society's prayer came from. To the best of my knowledge it originated with the Blowers, Cutters, Flatteners and Gatherers Association during the early 1900's.

I would like to share this prayer with the readers of Belgian Laces:

Our Father, thou great Workman,
Thou who hast created heaven and earth,
Thou who hast made all things well.
We are but little workmen in the great world in
Which we have found ourselves,
Mingling our lives together,
Trying to help one another to find
How we can live on earth,
Serve Thee and be to one another
As brothers should be.
We ask thy divine blessing on this meeting and
on the members here assembled.
We pray that every action taken by them will
work for the good of our membership
We ask this in the name of Jesus. AMEN

To this original prayer, we now have added for our meetings the following ending

And may the souls of our faithful departed members, relatives
and friends, through the mercy of God, rest in peace. Amen.

Thank you René for all the precious information that you make available to our Belgian Researchers. We are very fortunate to have someone like you, who shares his memories so freely . We wish you continuous good health, may you remain active for many more years to come!

**Report of the Annual Belgian
National Day Picnic**

The picnic was held on Sunday, July 17 at the Clarksburg City Park in Nutter Fort, W.VA. , and enjoyed an even greater success than the first one last year. The very large outdoor shelter that housed the picnic area was beautifully decorated with flowers of the season arranged amidst quantities of Belgian flags topped with an oversized American flag.

The Society planned for 150 participants, for whom they provided chicken, ham, beer and soft drinks. Local members contributed casseroles, salads and deserts. Some brought Belgian Gallettes and Tarts. This all was displayed on about 10 yards or more of picnic tables. There was music all through the picnic, which offered such an array of food, that some members remarked that there was more food here, than at any picnic they had ever attended.

Members and their guests came from all corners of the state and even from as far away as Maryland, Delaware, Virginia and Texas. Honored guest at the event was Dr. Fred Barkey, Chevalier de l'Ordre de Leopold II, Roi des Belges, author, historian and professor at West Virginia Graduate College, Institute W.VA. With Dr. Barkey was his charming wife Sue.

Also attending the picnic were four members of the Board of Directors of the West Virginia Labor History Association from Huntington, W.VA.

There were games for the children as well as for the adults, but the adults enjoyed visiting so much there was no time for games!

At about 5.00 PM we separated and were on our way again to our homes throughout West Virginia and the other states, taking with us fond memories of renewed acquaintances and new friends, but not without promising that another, even greater picnic will be held again next July!

Sincerely,

Rene V. Zabeau, President
Belgian-American Heritage Society of West Virginia.

MichelineGaudette Publications available through our Office:

Cumulatiue Index of Belgian Laces from 1977 to 1986 - 132 pages - spiral bound -	\$ 10.00 postpaid.
Cumulatiue Index of Belgian Laces from 1999 to 1992 - 60 pages -	\$ 5.60 postpaid.
French Republican Calendar	\$ 3.60 postpaid.

Pittsburgh Plate Glass Co.

Clarksburg, West Virginia

by RENE ZABEAU

Most of the persons who immigrated to West Virginia from Belgium, came because of the need for skilled glass workers at the very many glass plants in W. Virginia producing glass mostly by hand . By the late 1930's there were only four flat glass producing plants in West Virginia, namely Libbey-Owens Glass Co. in Charleston WV , the Rolland Glass Co., Adamston Glass Co., and the Pittsburgh Plate Glass Co., all in Clarksburg, WV.

In the past few issues of Belgian Laces we listed the seniority lists with the names of the Belgo-Americans who worked at the Libbey Owens plant and the Rolland Glass Co. Today we are listing the names of the Belgo-Americans who worked at the Pittsburgh Plate Glass Co., Clarksburg WV on April 15, 1953. As with the other lists, you will find the date they started work with PPG following the names. Again the names are listed in alphabetical order to facilitate family research.

August Andre (17.1.34)	D.A. Dufour (18.12.50)	John Molle (16.3.30)
Leon J. Andre (1.1.29)	Jack D. Dufour (13.12.48)	John W. Molle (13.7.44)
Leon J. Andre, Jr. (10.6.46)	Wilbur I Dufour 13.12.48)	Fernand M. Mottet (18.11.40)
Robert Andre (2.11.30)	Rene J. Durieux (6.10.41)	Firmin Payez (21.10.41)
Abel Bastin (18.7.40)	A. Noel Genin (7.18.40)	Gustave Quertinmont (7.12.44)
Gilli J Bastin (3.8.28)	Leon R. Hachat (15.1.42)	Gustave Quertinmont Mr. (30.4.46)
Olie Bastin (1.6.43)	Raymond Hachat (15.1.40)	Henry P. Quertinmont (22.7.46)
Paul Bastin (19.11.37)	Albert Jumet (6.40.43)	Armand Quewet (20.10.41)
Edward Beebe (14.10.37)	Victor P. Lalieu (23.1.18)	A. J. Schaffer Jr. (12.9.33)
Robert Berger (5.9.30)	Jules Lambiotte (18.3.23)	Raymond Schaffer (28.5.45)
Ernest Berger (1.6.48)	Jean J. Lambiotte (3.8.38)	Adhemar Schmidt (11.12.50)
George Bertaux, Sr. (1.8.29)	Leon Langlet (4.10.43)	Paul Schmidt (16.1.30)
George Bertaux Jr. (13.10.47)	Fred C. Laurent (14.8.39)	Alex Suan (28.11.50)
Joseph Bertaux (19.4.38)	Robert Laurent (9.8.48)	Robert A. Swain (4.2.46)
Edgar F. Brasseur (21.8.33)	Albert Lechien (29.7.28)	August L. Terneus (24.11.41)
Florent Brassine (26.7.37)	Camille E. LeJeune (1.3.30)	Edgar J. Terneus (24.11.41)
William Brassine (20.10.52)	Camille R. LeJeune Jr. (30.1.37)	Robert L. Terneus (24.10.40)
Fred Brichart (1.12.28)	Jules Lejeune (2.5.33)	Jack Tillman (20.8.45)
August Daino (8.8.39)	Fernand Leroy (20.10.41)	Felix Verset (7.10.40)
Adrian DeMeester (5.4.29)	Maurice Libert (23.4.47)	Ernest Vignoul (1.6.48)
Louis DeMeester (21.10.27)	Kenneth Louzy (11.12.50)	Leon Vignoul (21.3.32)
Robert C. DeMeester (1.6.42)	Victor L. Martin (13.10.41)	Eudore A. Zabeau (27.11.40)
Henry DePasse (16.1.30)	Francis S. Mayer (4.8.42)	Rene V. Zabeau (17.7.41)
Fernand DuCoeur (6.10.41)	Jules F. Mayer (13.11.39)	Alphonse Zeller (6.12.28)
George DuCoeur (10.3.47)	Gabriel Michotte (16.9.30)	Edward F. Zellers (12.10.44)

All the above names are of people who worked as window glass cutters for the Pittsburgh Plate Glass Co, now known as PPG Industries.

I have yet to list the names of those employed at the Adamston Glass Co in Clarksburg WV. I'm having some difficulty getting that information. Thus far, Belgian Laces has **the only records** available of Belgo-Americans who worked in the glass cutting trade in West Virginia. Many of the before-mentioned persons are now deceased. Most of them are buried in the Clarksburg area and records on them are probably available at local funeral homes, remaining relatives, the courthouse and the churches.

I'll try to have the Adamston Glass Co. records by the next issue of Belgian Laces (November 15th). Many of the descendants of these tradesmen are now physicians, surgeons, public officials, leaders of corporations lawyers, businessmen, brokers, realtors, and many more. Look for more "American Dream" stories in future issues of Belgian Laces.

From Brussels to Bruges to Beauraing

by Mary Ann Defnet

Belgium, of course! This writer and a friend left Green Bay, WI on May 24 for a whirlwind trip to Belgium. There were things I wanted to do, but I had no specific itinerary in mind. Many surprises were awaiting us!

When we arrived, we were given a copy of the week's plan ... all arranged by our very accommodating guide. We were first taken to Waterloo, to see where Napoleon met his sad fate. Too tired to climb the more than 200 steps to the top of the lions mount, we just bought some souvenirs and scanned the beautiful countryside. After a quick lunch, we were escorted to our hotel. There we found a notable change ... the Queen Victoria had sold its tavern and restaurant space to McDonald's!! After settling in, we went to the post office where, in addition to buying stamps, my friend found a lottery window. She gave the clerk a 100 BF note, received a lottery ticket and scratched off the numbers. When she handed it back, the clerk was rather astonished, but gave her 10,000 BF!! For about \$3.00, she had won almost \$300! What a way to start a vacation!!

In the next six days we saw a myriad of things ... from Bruges in the Northwest to Beauraing in the South. The lace in Bruges, Ghent and Brussels was gorgeous, the art and architecture were magnificent. Seeing old friends and relatives was a great pleasure, and being treated with so much hospitality was heartwarming.

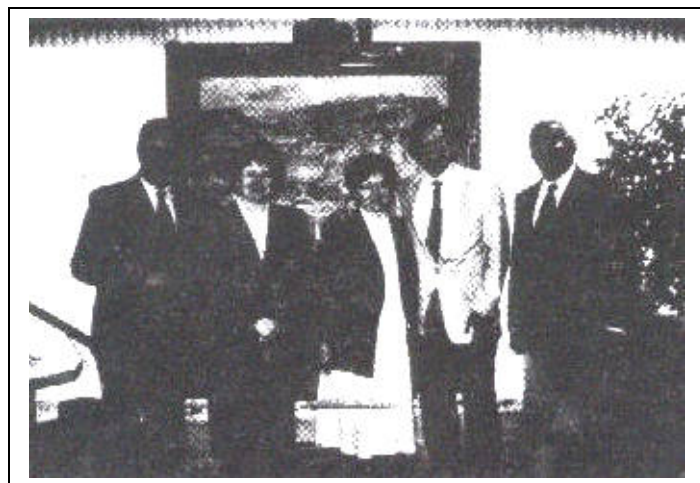
Of a nostalgic note was a visit to Grand Leez, where the Defnet family lived before coming to America.

The old farm, built in 1807, still stands and is occupied and beautifully maintained by an architect and his family.

Unknown to me, Micheline Gaudette, her husband and their son John, had also come to Belgium at this time. After many years of correspondence and telephone calls, Micheline and I met for the first time, in the land of our roots. I think it was meant to be! Mr. Luc Arnould, Directeur General of the organization Namur-Europe-Wallonie (NEW) had arranged a reception for Father Ducat, Micheline and me at the office of the Burgomaster of Namur. That was indeed an honor but in addition we were interviewed by an editor of Confluent, a monthly magazine published by N.E.W. We surely felt like very important people.

The last days of our journey were spent touring the valley of the River Meuse to Dinant (home of **Adolphe Sax**, inventor of the saxophone) and the home of a picturesque Citadel and a Romanesque church along the river: to the shrine of the Blessed Virgin of the Golden Heart at Beauraing, over the border to Givet, France: and to the Benedictine Abbey of Maredsous. No trip to Belgium would be complete without a stop at the chocolate shops. Our families weren't disappointed with the many boxes we carried home!

May is a beautiful month to visit Belgium. I heartily recommend it!!



Luc Arnould, Dir.Gen.N.E.W.-Namur, Belg. - Micheline Gaudette, founder 3rd Vice-President Belgian Researchers, regular contributor to Belgian Laces, Holyoke, MA - Mary Ann Defnet, Pres. Peninsular Belgian Heritage Association, and faithful contributor to Belgian Laces - Green Bay, WI. - Jean Louis Close, Bourgmestre de Namur, Belg. - Father Jean Ducat, founder Belgian-American Heritage Association, Belgium; author of books about Walloon emigrations, Biesme, Belg.

At a time when the ‘teaching crisis’ in Belgium and the situation of the French language in the world have become the subject of ritual lamentations, many will be astonished to learn that behind this acronym are almost 400 teachers, trainers and permanent representatives working in 22 countries towards the same goal: the organization and development of all teaching and training programming in foreign countries, as well as the promotion of the French language and culture.

Even fewer people know that this enormous organization falls under the aegis of the “General Board for International Relations for the French speaking community of Belgium” and partially owes its existence to the untiring efforts of... an American!

James Domengeaux decided to defy the inevitable by refusing to allow the French language to die out in his native Louisiana. He went to Quebec to raise alarm and also to Europe, where his spirited outspokenness touched people’s hearts. He succeeded in mobilizing like-minded people, including Belgians, who immediately joined in: in 1974, seven teachers were sent. But ... The effort was too great, the infrastructure could not cope: no less than one hundred teachers were immediately required!

Out of this urgent need **APEFE** * was born.

Teachers were hastily recruited and immediately dispatched. The Louisiana government pays them a salary and Belgium provides back-up by covering their travel, insurance and social security costs. Once in Louisiana they were welcomed by CODIFIL (Conseil pour le Développement du français en Louisiane-Council for the development of French in Louisiana) as well as by the State Government of Louisiana, which went out of their way to help the “missionaries” settle into their “adoptive parishes where they had to find accommodations, a car, telephone hook-ups, etc.. all within a couple of weeks. In spite of the warm welcome and the help they enjoyed, there were still quite a few surprises that awaited these teachers. They soon learned that Louisiana is not Eldorado and that many areas in Cajun country are too poor to give their schools comfortable premises and that many students come from underprivileged families. There were hardly, if any, French teaching materials and most students could not even identify Europe on a world map.

But, the “Apefistes” (APEFE teachers) are made of stern stuff: they faced the difficulties and soon found ways around them. The first requirement is to develop a teaching method which is suited to the reality of local socio-linguistics. Then the “Apefistes” enrolled in an extended training to familiarize them with America’s way of life, the particulars of the very special life in Louisiana in general and Cajun culture in particular. Besides, two weeks of “Teaching French as a Second Language”. **Elaine Levaque**, an experienced pioneer in the program and today a permanent representative of APEFE explains: “*the basic rule was: no spoken English allowed in the French classroom: from this we developed an original teaching method, mainly with the help from the*

University of Mons, Belgium” specialized in language instruction. interpreting and translation).

In the beginning, the students were not at all motivated to learn a language only spoken by their grandparents’ generation, but they soon developed a taste for the lively teaching style. Besides, the Apefistes soon took on a new role: a kind of improvised teaching advisor for other American colleagues in other subject areas, such as mathematics.

Tests have shown that pupils enrolled in these APEFE classes achieve better overall grades in school. This observation was in line with the adoption in 1984 of a law making the teaching of a second language obligatory in secondary schools.

Is 50 hours a year of classroom French enough?

“No” says Ms. Levaque, “only total immersion courses make people truly bi-lingual. We have set up immersion classes as part of our ongoing basic teaching. Here too we have been proved right, to such an extent that today our reputation is spreading beyond Louisiana’s borders. Our teaching experience is sought after in three other States:

Ohio, Missouri and North Carolina, where APEFE currently has 26 trainers! - In Louisiana itself our basic work has been completed and rounded off by a cultural agreement between the French Community of Belgium and the Louisiana authorities, which has strengthened the position of French at the university level. This in turn has enabled us to increase the number of Louisiana students at our teacher training center at Baton Rouge University by being able to offer grants to the participants. In return for our contributions to the promotion of French Language and Culture, we have obtained the first Belgian chair in French Literature at Lafayette University, a first in the whole of North America. The State of Louisiana has offered a contract to the University of Liege to offer its course on Educational Program Evaluation.

These are some of the results of our presence in Louisiana. But the one of which Elaine Levaque is perhaps most proud is to have made the Cajuns proud of their roots and their cultural heritage ‘Their music is in vogue throughout the country: their cuisine is winning acclaim far and wide: local theater groups have taken off: authors are starting to publish works and the CODIFIL newspaper LA Gazette now appears on a regular basis.(...) Today a number of Louisiana towns are twinned with towns in Belgium, such as Lafayette with Namur. Now individuals and groups are traveling more. The exchanges have helped the people of Louisiana to learn more about the richness and diversity of the French-speaking world. The Belgian television channel TV5 in Lafayette has likewise made a valuable contribution.

After 16 years of faithful service. Elaine Levaque is gladly “re-enlisting”, just like a great many other APEFE “missionaries”, captivated by their experiences!

(from Wallonie/Bruxelles publication of the Francophone Community of Belgium. 3.93)

STUDENTS GET TASTE OF BELGIAN CULTURE

by Linda Yung from the Tribune.

MISHAWAKA. For a brief Afternoon, sixth graders in South Bend's Muessel Elementary School learned lessons that textbooks cannot teach. Within two hours Thursday, 15 students enrolled in Muessel's gifted and talented course learned a lifetime of Belgian traditions as they sojourned from the classroom and into the heart of Mishawaka's long standing Belgian community center, the BK CLUB. 721 SW. Street.

After learning that one of the students in Muessels enrichment program wrote a paper about Belgium, members of the BK. CLUB invited the entire class to see Belgian archery and bowling demonstrations. The sports were performed by some of the areas most dedicated Belgian sportsmen.

"Kristen did such a good job on her paper, so we wanted to invite her entire class here. We all helped her out with the questions she had about Belgium," said Joe Jachimiak, a BK. Club member who helped demonstrate Belgian Bowling, Jachimiak was referring to his granddaughter, Kristen Rodnick, who interviewed him and his friends at the BK Club, for her paper about Belgium.

"Some people contributed stories that can't be found in a book" Rodnick said.

Most of the 15 archers and bowlers demonstrating the sports were retired BK members who wanted the students to see what they called the "old world", Jachimiak said.

"It's something I think more parents and grandparents should be involved in", Jachimiak said, "We should try to keep our heritage. It's something I never had when I was small."

Kathy Rodnick, Kristen's mother, agreed about the importance of showing younger generations their heritage in forms other than textbooks.

"I can remember learning Belgian words like mother and father," said Kathy Rodnick as she watched the volunteers interact with the students, "But I don't

know if I learned as much about my heritage as Kristen did at her age. I'm glad she is getting this opportunity".

As the students left the school bus, the sweet scent of Belgian waffles greeted them.

And before the last drop of strawberry topping and whipped cream could be wiped from the student's plates, they were shown demonstrations in archery and bowling.

Dressed in her tomato-red BK archery league shirt, Lilian Gruber, a BK archer, pointed to a rack of birds used as the targets. "No, obviously they are not real birds," Gruber jokingly explained as the students laughed.

Gruber explained the object is to knock down the colorful heads located at the tip of each stick with an arrow. Points are awarded based on the height of each stick or bird. After watching the archery demonstrations, the students went downstairs to the soft clay bowling alleys where they were able to challenge their friends in a bowling match.

Unlike American bowling, the Belgian bowling is played like horse-shoes, said Brandy Foose, a Muessel sixth-grader. "This is fun as well as good learning experience," Foose said in between rolling his ball. "I always thought Belgian Bowling was like curling, but I'm wrong. It's sort of like horseshoes but you roll a ball instead of tossing it."

Played on soft clay grounds in the basement, Belgian bowling usually includes two teams of four players rolling a disklike ball two inches thick and nine inches in diameter. Instead of pins that can be knocked down, there is one pin that looks like a stake in the ground. The winner is the bowler who rolls the ball closest to the stake.

After the volunteers demonstrated the bowling basics, the student developed their own individual styles.

submitted by August Inghels.

FROM & TO... FROM & TO... FROM & TO...

FROM Nathalie Siegel: In BL Vol 16 #58, the passenger list or, pg 18 has a question mark next to the name: **De Milliano**. De Milliano name is prominent in the area of Watervliet on both sides of the border with the Netherlands Watervliet is a typical Flemish farm village. I enjoy the Belgian Laces immensely. You are to be congratulated for publishing such an interesting bulletin. (Thank You!)

TO Gust and Betty Inghels: thank you both so much to, sending us regularly paper clippings and recipes from events occurring in Mishawaka. IN. Your butcher gave you a recipe for the Belgian dried sausage but, my dear Gust, there must be something else in there besides salt, nutmeg, black pepper, saltpeter and water... how about some meat?? and what kind of meat, beef? pork? or a combination? and how much meat for the three quarts of water. Pierre and I had a good laugh about this strange recipe. Could you go back to the butcher and request a more complete recipe? I'm sure there are a lot of members who would love to be able to pass this recipe on to their butchers and be able to indulge in this very, very typical Belgian treat.

FROM Gust Inghels: A little while ago, we went with a group to a stage show in Chicago on a very nice new bus. Closer inspection showed that the bus was made by Van Hoof. The bus driver confirmed my guess: the bus was made in België!

FROM Charlene Lorch: Thank you for sending me my first two issues of Belgian Laces. I enjoyed them tremendously, especially the article on Kortrijk. Recently came across a book in the library entitled *The Sorrow of Belgium* by Hugo Claus. The story takes place in a town Claus chose to call "Walle". But it is really based on life in Kortrijk just before and during WWII. I sometimes think it is as close as I shall ever come to my grandmother who is long gone now. I never got to know her well when she was alive. But in reading this book I could at least get a glimpse in a small measure - as this book takes place twenty three years after she left that area - what her people were like.

Grandma spoke with such a thick Flemish accent, and I saw her so seldom, that I never understood a word she said. Her special contributions to my siblings and me were thick, cable-knit socks and home-made raisin bread. My aunt tells me she never talked about home in Belgium. She didn't have the comforts of the Catholic church here in Milwaukee either because grandpa severed ties with the church completely after he ran away from Holland. His parents wanted him to be a priest. - This is all I know of either grandparents and I think the importance of a grandchild getting to know his grandparents cannot be overstressed! -

FROM Clara Tweelinckx: I am so grateful to my cousin Marcel Tweelinckx for the gift membership for 1993. I enclose my renewal for this year. I was not aware of your organization and applaud you and your editor. I have always regretted that I never learned to speak Flemish and thought I would like to learn it with cassettes in my car. But I cannot find Flemish Language tapes. Perhaps one of your members

could find a little extra career here! *Clara, we picked up a Dutch for Travellers tape and booklet by Berlitz - Look for it in the mail!*

FROM René Zabeau: I can never forget the day when I met you (Father Ducat and Pierre & Leen Inghels), because on that day I knew in my mind, that we had to form a Belgian Heritage group in West Virginia. and furthermore that we had to become part of the Belgian Researchers and also that (like Father Ducat said) the Belgian Researchers must be the central point of all other Belgian heritage groups in the United States, with Belgian Laces as their official publication. (*Note from the Editor: René is referring to the day we met him and his wife in Clarksburg, WV, during the centennial celebrations of Charleroi, PA in 1991*)

FROM Merle Messer: Dear Pierre: Many thanks for your marvelous newsletter and research help in the past. Your Belgian Laces is so wonderful in many ways. Not only does it contain valuable genealogical information and culture tidbits, but it also bears the warm, personal touch of you and Leen. Receiving it is like a visit with good friends.

For over three years, I've edited the newsletter of the San Francisco City Guides, a volunteer organization that gives free history/architecture walking tours here. As an editor I am especially impressed with the painstaking work that you must do, inputting all of that complicated text accurately into the computer! I could never do it! Your readers must appreciate your efforts and realize what a task it is to get all of that detailed information exactly right, so their research will not go astray. A beautiful newsletter! *Wow! Thank You for the flowers, Merle! Yes, it is a lot of work, but a timely pat on the back, makes it all worth our while! Thank You!*

EVENTS of INTEREST

submitted by the Belgian Embassy, Washington DC.

Through August 21 Kansas City, MO

Sacred Encounters: Father De Smet and the Indians of the Rocky Mountain West - Rockhurst College Museum

Through Sept. 5 Washington DC

Jan Van Eyck's The Annunciation - Nat'l Gallery of Art.

Sept 9-10 Kansas City, MO

Belgian Heritage Days with the Consul General in Chicago, Mr. Emile Massa.

For info please contact: Mrs. Frieda Claes: 1.800-821-2130 ext 5648

Through September 24: Washington DC

Face and Spirits: Masks from the Zaïre River Basin: an exhibit of African Masks in Belgian public and private collections organized by the Ethnografisch Museum in Antwerp, Nat'l Museum of African Art, Smithsonian Institute.

For info call (202) 357-1300.

Through October 9 in over 40 US cities:

Belgium-based female vocal group on tour in the US

For info, contact Belgian Embassy (202) 333-6900 ext 884.

October 6-23 Chicago, IL

Chicago International Film Festival.

For further info contact the secretariat of the Festival at (312) 644-3400 or 24-hot-line (312) 644-3456

QUERIES ... QUERIES ... QUERIES...

At the office of the Belgian Researchers there is a file for each query submitted. When you respond to a query or when you receive a response, please send us a copy of the information so that we can stay informed of the status of the research. When someone answers your query, be sure to acknowledge receipt. This is just common courtesy and lets the members know that their response was received – and their effort appreciated.

94.253 - MASCAUX / MASCO: Henri Mascaux /Masco, b. Belgium 11.9.1845 came to the US on the SS Waesland: arrived in New York 6.10.1887. His (2nd?) wife **Mary Adeline Garret**, b. France 2.2.1867 and three children: Clemence 9, Mary 7, and Joseph Clarence 4 followed in the SS Westerland, arriving in New York 19.1. 1888. The family went directly to Phillipsburg, Centre Co., PA and lived in nearby Allport, Clearfield Co., PA. Does any reader have an ancestor who came with the same vessel with either part of the family, perhaps from the same (unknown to me) town in Belgium?

Jean H. Masco, 967 Pine Hill Rd, Palm Harbor, FL 34683-4014 . Phone: (813) 785-6415, Fax 785-9450.

94.254 - DUFOUR: My grandmother Leonie Dufour, b. March 1878 in Dentergem (near Kortrijk) .Daughter of **Ivan Dufour**, a wagonmaket Leonie and her father came to St. Louis, Missouri sometime in 1900-1904. She met my grandfather **Charles Schmidt** of Rosendael, Holland and they mried in 1906. Eventually they settled in Milwaukee, WI. I have a photo/postcard sent from Leonie's youngest sister in Kortrijk from about 1914. On this picture are two young boys, two young girls and an infant. My aunt tells me that my great- grandfather Ivan Dufour returned to Belgium. This may have been somewhere between 1904 and 1910. Would like to get in contact with descendants in Belgium (or the States) of Ivan Dufour, and therefore be related to my grandmother Leonie.

Charlene M. LORCH N 84 W 16979 Menomonee Ave 1201 - Menomonee Falls WI 53051-3062

94.255 - LACOURT - Can anyone help me to find the book **Les Lacourts de Grez**. I am a member of the US branch of the Lacourt family and would be very interested in purchasing a copy of this book as well as the digest/translation for the American branches of the family. On my father's side they emigrated around 1854-56 from Grez. I have written to Belgium but have not been successful in obtaining the books.

Robert C. Degeneffe - 2315 Cayuga Road - Schenectady, NY 12309.

94.258 - RABB/ RAPP - My G.G.Grandfather Jacob Cornelius Rabb/Rapp b. 1791 in Holland (as per 1850 census of South Carolina) came into this country between 1800-1820 He set up business in Charleston. S.C. named

Pump & Block Shop. I assume he serviced sailing ships. **Jacob Cornelius Rabb** got his citizenship in Charleston on 12 Oct. 1830 and died there in May 1861. I'm looking for the name of the ship with which he emigrated, the date and place of immigration as well as his place of origin. Would also be interested in contacting anyone who has this name in his/her family tree in the States or abroad. I refer also to my query published in BL 94.1 under #94.243

Keith E. Rabb, Jr. 8543 Ector Place - Jacksonville, FL 32211

94.257 - VANDENBOGAERDE - My G-Grandmother **Philomena VandenBogaerde** was born 34 Dec. 1845 in Deerlijk, W.Flanders and died 5 March 1929 in Mouvaux, Nord France. Her parents: **Petrus Antone** (or Pierre Antoine) VandenBogaerde and **Rosalie Naessens** cannot be found in Deerlijk nor nearby towns. Philomena had two brothers also born in Deerlijk: Edouard, b.7.Sept. 1843L Franciscus, b. 3 Dec. 1849 and another brother Jean, b. 1828, not found in Deerlijk. I'm looking for the place in Belgium from which my G-Grandparents VandenBogaerde came. **Elaine Scherperel-Burgess - 1107 Perkins Ave. Richland, WA 90352**

94.258 - VELDEMAN - Marie Thérèse married Achille Joseph MATHON from Roubaix, France, probably in 1878. She died in Lawrence, Mass. on 29 May, 1928, just after celebrating their 50th anniversary at the Franco-Belgian club there. Her parents were Seraphin Veldeman and Marie-MAZURELE.-Marie Thérèse's death record says only that she was born in Belgium. Does anyone know where these people came from, or how I can find out?? **Elaine Scherperel-Burgess - 1107 Perkins Ave. Richland, WA 90352**

(Elaine do you know where they were married?)

BELGIAN PRALINES

By Leen Inghels

"Real good quality chocolate is not to be compared to anything else that is edible or drinkable. It is therefore not surprising that the Mayas looked upon it as the food of the gods" . (N. Mertens singing the virtues of chocolate in *Flanders* June'94).

From the Mayas to Belgium, is two worlds and many centuries apart, but through wondrous ways Belgium has become the world's largest exporter of "couverture" chocolate, which is produced in bulk for further processing and for making its famous pralines. Who has not heard of **Belgian Pralines** or **Belgian Chocolates**?

From an article in *The Washington Post* dated January 2, 1994, we learn that US. Chief executives on state visits in Belgium make a discreet visit to a little shop, just down the street from the Royal Palace in Brussels to satisfy their sweet tooth. It was expected that President Clinton too, would follow this tradition when he visited Brussels for the January 1994 NATO summit (we have no record of whether or not he followed suit, but we have absolutely no reason to doubt!)

Not only presidents and other heads of State share this little secret: members of the White House and the US. State Department press Corps when they are in town to cover a NATO or the 12-nation European Union meetings as well , make regular pilgrimages to the Chocolatiers of Brussels.

Pralines were first made in 1912 in the Koninginnengalerij in Brussels by **Jean Neuhaus** the Younger, who dropped a praline paste center (made of a confection of nuts caramelized in boiling water) into fluid chocolate, using a very simple tool: a fork. Ever since, Belgian Pralines have been made by hand. They have evolved from the simple praline paste center of Jean Neuhaus to about 80 different fillings, many of which are fresh cream based and should be kept refrigerated and consumed within a certain number of days.

Besides the reputation of the praline itself. and the tradition in Europe to bring a gift to the host who invited for dinner, the praline became a favorite

commodity, which spread well beyond the borders of Belgium

The customer receives much enjoyment from being able to choose his own assortment from that wide variety of pralines and can base the choice on the preferences of the lucky "receive?". Good Belgian pralines are not prepackaged commercially.

Moreover, one can obtain a far larger assortment than a prepackaged box will ever provide.

The total production value of the Belgian chocolate industry in 1992 (according to the tables compiled by the EEC Trade Alliance CAOBISCO, and partly by the National Institute of Statistics) was about 27 billion Belgian francs, or 670 million Ecus. Belgium total chocolate export in 1958 totaled 3,248 tons and 165,624,000 Bfs. Compare Those figures to the figures for 1992 (the last available): 180,329 tons, and 23,465,326,000 Bfs. - In other words, nearly 56 times as much as in 1958 in terms of quantity, and 145 times in terms of value.

Belgian Chocolate has achieved world fame and is a truly Belgian product, its production being shared by all three regions: Flanders, Brussels and Wallonia. Each of them has its special history and specialization with **Côte d'Or** producing most of the bars and slabs. **Callebaut**, producing most of the "couverture" chocolate and **Godiva**, **Daskalides** and **Neuhaus** carrying the fame of the pralines. Two Walloon chocolatiers are mentioned in Wallonie-Bruxelles **Galler** established in Vaux-sous-Chèvremont (Liege), and **Bruyere**, established in Gosselies near Charleroi. If you have not had a chance to taste these wonderful confections, we can only say: try them, we know you'll like them!

Sources: Flanders (June '94) Magazine of the Flemish Community of Belgium; Wallonie-Bruxelles (August 1992) Magazine of the French community of Belgium; The Washington Post (Jan. 2 1994)

2005 Note: Go take a look at www.chocosphere.com

THE WISCONSIN CORNER

By Mary Ann DEFNET

An official Wisconsin Historical marker has been erected in the heart of the Northeast Wisconsin Belgian settlement, on the grounds of St. Mary of the Snows Church, Hwy 57, Namur, Door County.

The marker signifies the Namur Belgian Historic District as a national Register of Historic Places. Years of research by State Historical Society employees, meetings with landowners, with the Green Bay Diocesan officials, the State Highway Commission and officers of the Peninsula BelgianAmerican Club finally have come to fruition.

Volunteer assistance and donations from local organizations and firms, as well as from people of Belgian descent around the world, will assure the continuity of this marker. A dedication ceremony took place on Saturday July 9, 1994 a worthy reminder of our Belgian heritage.

At the time of this writing, thirty four people are preparing for a 3-week trip to Belgium in September. Some of the group have never been to Belgium before: some are "old-timers", having made the trip ten or eleven times already!. There is just that something that calls you back again and again!

THE FOOD of the GODS: the story and virtues of Chocolate

By Nest Mertens

Real, good-quality chocolate is not to be compared to anything else that is edible or drinkable. It is therefore not surprising that the Mayas looked upon it as the food of the gods. They themselves were only allowed to taste it in exceptional circumstances and then that was accompanied by a whole ritual.

It is true that the “tchacahoua” of the Mayas did not have much in common with our - chocolate bars. They only knew it as a drink. To make it, the fruits of the sacred (cacao) tree were first broiled and then crushed with stones. Boiling water was poured over that and the mixture (cacao-butter and all) whisked up with sticks until a stiff froth formed. The nectar was then flavored with paprika, musk and honey. Corn flour was added if for any reason the drink needed to be particularly fortifying.



The Maya civilization collapsed around 900 AD. The Maya territories were occupied by the Toltecs and later by the Aztecs. According to the legends of these peoples, it was the good god Quetzalcoatl who made a present of the Cacahuaquchtl or cacao

tree to the people and taught them how to grow it, take care of it and how to make a drink from the seeds. Their recipe differed from that of the Mayas because they heated the pulp of seeds and water until all the cacao-butter floated on top, was skimmed off and then part of it added again at the whipping stage. Finally, the “flavorings” were added.

The First European encounter

When Columbus made his first journey in 1492, the Aztec tradition had not changed. Columbus himself, however, only discovered it on his fourth journey in 1502. But he understood absolutely nothing of the importance that the natives attached to those strange seeds and the drink they made from them. He did take some cacao beans home with him as a curiosity, but they aroused no interest in Europe either.

Almost 20 years later, in 1519 Cortes penetrated the Mexican interior with his 600 armored men. some on horseback, carrying crossbows. There Emperor Montezuma II looked upon these white men with black beards and in shining suits of armor as the reincarnation of Quetzalcoatl, the good god, who had been driven away by a black magician long ago and disappeared on a raft in an easterly direction. It was predicted that he would come back, and, what was more, in the very year Cortés stepped ashore in that country. So it was not surprising that the Emperor welcomed Cortes, who understood nothing at all of all this, with the words “*that he*

and his retinue could have what they needed because they were at home here in the land of their origin.”

Taking advantage of the friendliness, Cortes soon inquired after the country’s wealth (meaning **gold**). He was shown a cacao plantation. At first sight, It looked a little disappointing but Cortes was bright enough to grasp that those seeds were literally worth gold.



The bitter “tchcoatl” concoction which was placed in front of him at the “receptions” was however not really to European taste. That is an understatement because in the words of

one Spaniard, a certain **Benzo** the drink “could be better set before pigs because a human being could not drink it”. According to Bernal Diaz del Castillo, one of Cortes’ lieutenants, an inquisitive and accurate reporter, they quickly came to learn of this odd drinks many qualities. For example, that after drinking just one beaker, a man could march for a whole day without any other food. The drink was also highly recommended before going to bed with a women. Moreover, it seemed that “tchocoatl” was also thirst-quenching and refreshing.

Popularizing the Drink

The ultimate discovery that made the cacao drink palatable by European standards came some years later. During the course of their culinary meditations. Spanish nuns at the cloister of Oxoaca hit upon the genial idea of mixing sugar - from the sugar cane that was now being imported into Mexico from the Canary Islands - into a cacao paste base and then adding other tastier ingredients like vanilla, cinnamon and anise-seed. The cloister recipe met with phenomenal success and it was not long before the ‘chocolate de regalo’ or the “chorote”, became just about the most popular drink in the chocolaterias that sprang up everywhere - establishments, where a hot or cold chocolate drink was served and the people came for a chat and to listen to music after work.

Naturally, the Spaniards who returned to their mother country took their favorite drink with them. In Spain itself it came onto the market around 1527? and by 1550 it was possible to speak of regular imports of cacao beans. At first in Spain the drink was recommended as a medicine (Coca Cola first became famous in the same way, though many years later) for all sorts of ailments. In many cases, people used it as a rather mysterious and frightening “magic filter”. Gradually, however, the shroud of secrecy was lifted and the chocolate drink was increasingly appreciated for its nutritious and restorative qualities.

The Conquest of Europe

Chocolate began its victorious European passage from Spain and the New World, where the first little factories had sprung up around 1580 and where the seeds were processed to make a paste ready to be mixed with water. Even in the beginning of the 17th century, fairly large quantities of that paste were being exported. Cocoa was introduced in Italy by **Antonio Carletti** (1606) and in the Netherlands (which included Flanders, then known as the Southern Netherlands) the first reports date from 1609. It was brought into Germany from Naples in 1641 by the scholar **Johann Georg Volkmer**, but it did not arrive in England and France till around 1650. The first London chocolate establishment dates from 1857 and in 1659 the French Sun King **Louis XIV** granted sole selling rights for 23 years to a certain **David Chaillon**.

In many cases the drink was received very enthusiastically and then later aroused suspicion. Frequently the results of the “new medicine” did not come up to expectations and the chocolate drink soon took the blame for all kinds of mishaps. Among others, the **Marquise of Seigne** implored her pregnant daughter on May 15, 1871. “*Je vous conjure ma très bonne et très belle, de ne point prendre de chocolat. En l'état où, vous êtes, ce vous serait mortel*” (*I beseech you, my good and beautiful daughter, not to take any chocolate. In your condition, it would be fatal*). On October 3 of that same year the repeated warnings took a rather grotesque turn: *La Marquise de Coetlogon prit tarm de chocolat, étant grosse l'année passée, qu'elle accoucha d'un petit garçon noir comme le diable et qui mourut.* (Being with child last year, the Marquise de Coetlogon ate so much chocolate that she gave birth to a little boy, black like the devil, and who died). She omitted to add, that the whole court was whispering that the said marquise's chocolate was prepared and served by a young and very sweet African slave, every morning and every evening of the year preceding the birth.

But chocolate survived all these tales. Its reputation as Food of the Gods was even confirmed in the doctorate thesis produced by a certain **Bachot**, who on March 20 1685 maintained that cocoa was the true food of the gods, and not the ambrosia as had hitherto been assumed. This claim met with some response and 50 years later in 1737 **Linnaeus** classified the cacao-tree in his *Sytema Natura* among the *Theobroma* or “food of the gods”.

From Drink to Tablet form.

It was a very long time before chocolate in solid form swept the market. As early as the middle of the 17th century a process was discovered whereby the chocolate was evaporated and hardened in moulds. But right up until the end of the 18th century, production remained completely artisanal, fairly expensive and frequently protected by privileges which held up its commercialization.

During the industrial revolution the situation changed. In England in 1728. **Churchman** invented a cocoa mill which was driven by a water wheel. He obtained a patent from King George II in 1729 and thereupon established a factory in Bristol. He took advantage of the new triangular trade: artificial pearls from England to Mica, from there slaves to America; from there cocoa beans to Bristol!

Production methods were accelerated firms were established everywhere in 1770 the French Chocolate **Pelletier et Cie.**: 1777 **Fernandez** in Barcelona, Spain. 1815 **Van Houten & Blooker** in Amsterdam, The Netherlands; 1819 **Francois Louis Cailler** in Vevey, Switzerland as well as **Suchard** in Neuchatel. In 1828 Van Houten received a patent from Willem I of Holland for a process whereby the cocoa butter could be pressed from the chocolate paste so that a powder remained that was almost butter-tree. Some time later – no one has yet established precisely who started it several European manufacturers began making “solid” chocolate by putting cocoa butter back into the powder, thereby creating our contemporary chocolate. Then 1875. milk chocolate was developed by the Swiss **Daniel Peter**. Once the process had been improved with **Nestlé's** condensed milk in 1905, the range was complete.

OUR Chocolate Industry

In Belgium we can trace the first evidence of chocolate making back to 1840 and the firm **Berwaerts**, who sold little chocolate figures, tablets and pastilles. In the next thirty years a whole series of manufacturers followed suit including **Meurisse** (Antwerp 1845); **Neuhaus** (Brussels 1857);

Delacre (Vilvoorde 1872); **De Beukelaer** (Antwerp 1889). At the turn of the century, names appeared that are still familiar today: Martougin, **Côte d'Or** (1906), **Callebaut** (1911) and others!

The good reputation built up by our manufacturers during the course of the century is partly the result of strict legal control of the products composition since 1924, and partly the result of a “grinding”

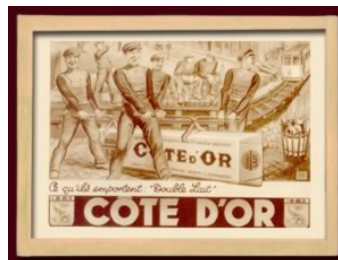
process which allowed a finer chocolate to be made than elsewhere.

Chocolate is only worthy of that name if it contains at least 50% cocoa. The true enthusiast will demand 60 to 70%. In a piece of chocolate of this %ile you taste the bitterness of the old “food of the Maya gods” and bitterness is what it is all about!

(**Nest Mertens** is Cultural Affairs Production Manager for BRTN radio). From Flanders June94.

Be aware: good pastry shops and good restaurants will advertise their chocolate confections and desserts as made with “real Belgian chocolate”

<http://www.cotedor.be/FR/chocolat/origines.php>



RECIPES... RECIPES... RECIPES...

With the articles about Belgian Pralines and the food of the Gods, what could be more appropriate than some chocolate desserts. Enjoy, all you “chocololics”... These recipes are translated from a publication by the famous Belgian chocolat company Callebaut. In the recipes the “BLOC chocolate” refers to Callebaut’s dark dessert baking chocolate – and a “bar” represents 2.25oz. REMEMBER: Europeans are not as detailed and precise as American ones! You will have to check the baking time for the cakes with a toothpick for doneness. As always: Enjoy!

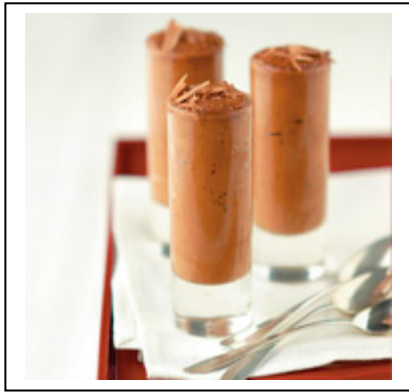
Mousse au Chocolat

serves 10 to 12

2 ½ bars of BLOC chocolate- ¼ LB butter- ½ cup sugar - eggs: 3 yolks + 6 whites

Melt the chocolate in a

double-boiler add the yolks and the butter Boil the whites, adding the sugar half way through the boiling. Fold the beaten egg whites into the chocolate, butter mixture. Divide the mousse in individual coupes or in a large glass server and refrigerate. Decorate with a little doll-ups of whipped cream and some grated chocolate (optional)



Mousse au Chocolat à la Liégeoise

serves 5 to 6

4 bars of BLOC chocolate - 4 cups of very strong sweetened coffee - 2 cups whipping cream - a few drops of vanilla extract.

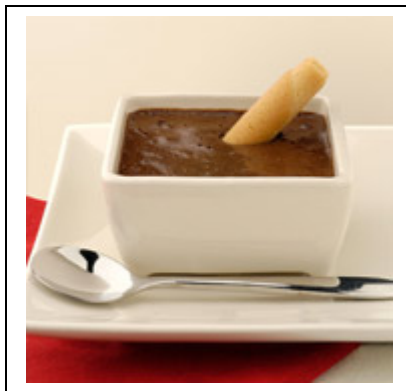
Melt the chocolate in the double boiler. Add the hot coffee and stir vigorously to obtain a smooth homogenous mixture. Cool. Beat the cream with the sugar and the vanilla and add the cooled chocolate/coffee mixture. Serve in a large glass server or in individual coupes. Garnish with whipped cream or vanilla cookies.

Pudding au Chocolat

Serves 5

1 quart milk ¾ cup sugar - 1 package vanilla pudding - 1 ½ bars of BLOC chocolate.

Boil 3 cups of the milk with the chocolate bars. Mix 1 cup of milk with the pudding and the sugar. Pour a part of the boiling milk onto this mixture, mixing vigorously Add the rest of the boiling milk and bring back to a boil stirring constantly. Divide in individual portions in a glass serving dish or in a turban mold. Cool and serve



at room temperature. If cooled in a turban mold, unmold the pudding and sprinkle powdered sugar on top.

Cake au Chocolat

serves 10 to 12

1 Lb. butter - 1 lb sugar -9 eggs - 1 LB minus ½ cup flour - 3 bars of BLOC chocolate

Vigorously stir the butter with the sugar. Add the eggs one by one stirring continuously - Add the flour by the spoonful and finally the melted chocolate Bake in a preheated 375 oven until done (check with a tooth pick).

Sauce au Chocolat

2 bars of BLOC chocolate cut in small pieces.

¾ cup milk

Boil the milk adding the chocolate Using a metal egg beater, stir until the mixture becomes a homogenous sauce.

Gateau au chocolat

serves 6 to 8

3 ½ bars of BLOC chocolate

10 Tbs. butter - 4 eggs - ½ LB + ¼ cup sugar - ¼ lb. flour - ground up almonds.

Melt the chocolate in a double boiler, stirring regularly to obtain a smooth, homogenous mixture. Add the egg yolks one by one, followed by the sugar, the almonds and the flour. - Beat the egg whites and fold them very carefully into the dough. Fill a bunt cake form to 2/3 height and bake in a preheated 350 degree oven for 30 to 45 minutes. (Check with a toothpick!) Unmold and let the cake cool. Serve with Sauce au Chocolat or whipped cream

Crème au Chocolat

serves 10 to 12

2 cups milk - ¾ cup sugar - 1 ½ bars BLOC chocolate - 1 package vanilla pudding - 2 cups whipping cream - a few drops of vanilla extract.

Make a chocolate pudding as directed above. During the cooling on time, stir regularly to avoid the formation of a “skin” on top of the pudding. Whip the creme with the vanilla extract to a nice consistency and fold into the pudding. Serve in individual “coupes” garnished

with a doll-up of whipped cream.

PASSENGER LISTS

prepared by M. Gaudette and H. Thomas

File: Emigrants 1855

Report: From Belgium

Names	From	Lef /Ship	Date	Arrival	Date
KENNEDY John 18 traveled with COLLINET Clothilde	Antwerpen	AN/David Hadl	22-Sep		
KINDERENS Joseph priest	Aalst	AN/Belgique	30-Dec		
KRIER Franz 28	Meldert EF	AN/Fanny	19-Mar	NY	
LACOURT Etienne 42, CAPELLEN Rosalie 38, Felix 20, D 29, A	Greze Doiceau	AN/Henri Reed	26-Oct	NY	14-Dec
LACOURT Jean Jos. 23 with family	Greze BT	AN/Hilton	28-Apr	QU	
LACOURT Jean Jos. 43 + family	Longueville BT	AN/Hilton	28-Apr	QU	
LACOURT Jean Jos. 44 + family	Greze BT	AN/Hilton	28-Apr	QU	
LACOURT Philippe 45	Greze BT	AN/Hilton	28-Apr	QU	
LAGES Anna Marie 24	Mensdorf	LG/AN Gaston	2-May	NY	
LAGES Christian 26	Mensdorf	LG/AN Gaston	2-May	NY	
LALOUX Mathilde	Wastinnes		3-Feb		
LALUZERNE Jean J 52 DELSIPEE Fl 54, JG 24,M 22, H 21, P	Bovesse Father * Beu –	AN/Henri Reed	28-Oct	NY	14-Dec
LAMARRE Bernard 23	Greze Doiceau	AN/Henri Reed	28-Oct	NY	14-Dec
LAMBERT Joseph 22	Nivelles BT	AN/Sea Lark	1-May	NY	
LAMBERTI Leonhard 27	Bullange LG	AN/Gaston	2-May	NY	
LAMBERTS Anna 29 see REUTER/PREUTER Barth.	Bullange LG	AN/Gaston	2-May	NY	
LAMBIN Leon Louis 18	St. Hubert	AN/David Hadl	22-Sep		
LANTSCHOAST Petrus 32	St Jan in Eremo	AN	22-Nov	NO	
LANDWYCK Josephine 42 see HERMANS Charles 46	Greze BT	AN/Hilton	28-Apr	QU	
LAPIERRE Pierre Joseph 33 HEMROT? Marie 42, Marie 17,	Grand Leez	AN/Emerald Is.	24-Nov		
LARDINOIS Felix 24	Walhain BT	AN/Lochinvar	14-Mar	NY	
LARDINOIS Martin 24 FERS Louise + family	Longueville BT	AN/Lochinvar	14-Mar	NY	
LAROUGE Anne Marie 58	Grand Leez	AN/Emerald Is	24-Nov		
LAUWERS Franc. 47	Antwerpen	AN/Gazelle	10-Oct		
LEFEBVRE Francois 57	Werwick?	AN/Gazelle	10-Oct		
LEFEVRE Paul 47	Wazemer?	AN/Gazelle	10-Oct		
LEFEVRE Jean Jos. 56 HANNAUX Marie Jos. 58 C 28 A 27 G	Nereyden	AN/Henri Reed	28-Oct	NY	14-Dec
LEJEUNE Marie ThereSE see BODOT Lambert	Aische-en-Refail				
LEMAGIE Frederic 30	Opbrakel	AN/Leopold I	17-Apr	NY	
LEMENSE Ferdinand, FORTEMPS Marie Jos., Ferd. Jean	MJ, J				
LEMENSE Joseph 36, FIR...M + family	Aische NR	AN/David Hoad.	20-Mar	NY	
LEMENSE Louis Jos., FORTEMPS Marie Anastasie MJ, Alph	Aische-en-Refail		25-Jul		
LEMENSE Marie Therese see LORGE Jean Joseph	Aische-en-Refail				
LEONARD Hubert 59 DANGIS Justine 54 Josep15 Pierre 1	Beauvechain	AN/Henri Reed	28-Oct	NY	14-Dec
LEONARD Marie Louise see PINGUAIR JB		AN/Henri Reed	28-Oct	NY	14-Dec
LETELLIER Francois Henry 34 MEULEMANS Barb 34	Antwerpen	AN/Catharine	5-Nov	NY	
LIEGEOIS Clemence	Huppaye		1-Oct		
LIEGEOIS Clemence see POTIER Charles	Huppais	AN/Telegraph	3-Oct		
LINCE Jean Bapt. 55 + family	Melin BT	AN/Sea Lark	1-May	NY	
LOGAER Pelagie see BRIESEN Louis		AN/Henri Reed	28-Oct	NY	14-Dec
LONHIENNE Hubert Cel 41 + family	Aubel LG	AN/Vancluse	14-Apr	NO	
LORENT Rosalie 47 see DEFRENNE/DEFRAIN Max	Nodebais BT	AN/Vancluse	14-Apr	NO	
LORGE Jean Jos. * GrandLez, DELWICHE Marie Francoise J	Aische-en-Refail				
LORGE Jean Joseph left alone LEMENSE Marie Therese, Eu	Aische-en-Refail		25-Jul		
LORQUET Francois 22	Ghent EF	AN/Henry Reed	14-Jan	NY	
LULRE Felix 25	Arendok	AN/Gazelle	10-Oct		
LUTZ Michel 48	Bacarat, France	AN/Telegraph	7-Sep	NY	
MACAUX Jean Baptist, 40	Grand Leez	AN/Emerald Is.	24-Nov		
MACAUX Jean Francois 24	Grand Leez	AN/Emerald Is.	24-Nov		
MAKELBERG Maria 31	Woumen WF	AN/Gaston	2-May	NY	

Names	From	Lef /Ship	Date	ArrivalDate
MALAISE Jean Baptiste, Marie, Euphrasine	Aische-en-Refail	AN/David Hoad.	17 Apr 1856	
MARAI Mathilde 26 see MATARD Lambert	Pietrain	AN/Telegraph	3-Oct	
MARCELIS Charles 26	Roeselare, WF	AN/Leopold I	17-Apr	NY
MARCHAND Louis 40	Jandrin	AN/Henri Reed	28-Oct	NY 14-Dec
MARICQ Anne Josephe nee DELVAUX 48, Charles 28 C.15 J	Greze-Doiceau	AN/Henri Reed	28-Oct	NY 14-Dec
MARTIN Etienne 22	Pietrain	AN/Telegraph	3-Oct	
MARTIN Josephine see MEUNIER Marie Catherine		AN/Henri Reed	28-Oct	NY 14-Dec
MATAGNE Pierre Jos. 27, Emanuel 18	Vezin	AN/Henri Reed	28-Oct	NY 14-Dec
MATARD Lambert 27 MARAI Mathilde 27 Ernest 2 Max 7/12	Pietrain	AN/Telegraph	3-Oct	
MATARD Martin 58 FRISON Maria 54 Clementin 20	Autre Eglise	AN/Telegraph	3-Oct	
MATHIEU Julin Jos 22	Melin BT	AN/Sea Lark	1-May	NY
MAURENZ Appolonia 27	Ballendorf	AN/Telegraph	7-Sep	NY
MAYER Lambert 26	Dondlingen GD	AN/Fanny	19-Mar	NY
MEANT Jeannette see JOBE Bauduin	Liege LG	AN/Fanny	19-Mar	NY
MELARD Jean 58 PIR4 Isabelle 58	Greze Doiceau	AN/Henri Reed	28-Oct	NY 14-Dec
MELERA Odile 38 see ROBERT Celestin	Greze BT	AN/Hilton	28-Apr	QU
MERTHENS Elisa 28	Krinkel? LG	AN/Gaston	2-May	NY
MEULEMANS Barbara see LETELLIER Francois Henry		AN/Catharine	5-Nov	NY
MEUNIER Marie Catherine 25 Amelie 13/12 Ephralie 6 MA	Wavre	AN/Henri Reed	28-Oct	NY 14-Dec
MICHOT Pierre	Antwerpen AN	AN/RM Stoman	13-Apr	NY
MICHOTTE Jean Joseph	Geest-Gerompont		25-Jul	
MONGIN Francois LAISSE Marire Amelie JO CA HU CE Meux			5-Sep	
MONTFORT Armand Joseph 23	Grand Leez	AN/Emerald Isle	24-Nov	
MONTFORT Eml 34, DENNILE Marie 32 Marie 7 Gust 6 Dolp	Grand Leez	AN/Emerald Isle	24-Nov	
MONTIERE Jean F. 22	Molenbeck	AN/Catharine	5-Nov	NY
MORRILL Capt.		AN/Seawall	19-Mar	NO
MOTTART Clement VANDERMISSEN Eleonore	Huppaye		1-Oct	
MOTTART Martin FRESSON Therese TH	Autre-Eglise*		1-Oct	
MOUREAU Anne M. 43	Tourinnes BT	AN/Sea Lark	1-May	NY
MUSTIN/MAUSTIN Nicolaus 21	Arban/Grenich?	AN/Anna Kimba	27-Apr	BO
NAPERLAG/HOPELAG Soph20	Moorslede? WF	AN/Gaston	2-May	NY
NAQUIN JB 58 GENIN 55 Cat 28 Gui 27 Th 25 Ros 20 Jul 1	Pietrebais	AN/Telegraph	7-Sep	NY
NEYSSENS Phillip 39	Staden WF	AN/Leopold I	17-Apr	NY
NIELS Caroline see PAULUS Nicolaus	Eupen	AN/Panama	20-Nov	NY
NIENEUVEN Maria 40 see DAMS Pierre	O Heverlee BT	AN/Gaston	2-May	NY
NOEL Anne see DUCHENNE Jean Joseph	Grand Leez	AN/Emerald Isle	24-Nov	
NOEL Lambert	Meux		15-Sep	
NOEL Louis Joseph 23	Grand Leez	AN/Emerald Isle	24-Nov	
NOEL, Rosalie see CIANEE Denis Leopold		AN/Henri Reed	28-Oct	NY 14-Dec
NOEL Therese Marie 46 widow of THOMAS, Jean Jos	Rhime	AN/Henri Reed	28-Oct	NY 14-Dec
NOIRSIN Edmond 25	Leuven BT	AN/Gaston	2-May	NY
NOPPEN Joseph. 21 see DUQUAINE Peter	Greze BT	AN/Hilton	28-Apr	QU
NOTE Amelia 24	Langemark WF	AN/Gaston	2-May	NY
NOTE August 23	Langemark WF	AN/Gaston	2-May	NY
NOTE Leopold 31	Langemark WF	AN/Gaston	2-May	NY
ONGLSCKAT? Barbara 31 see VAN HECKE Charles	Bovekerke WF	AN/Leopold I	17-Apr	NY
PARIS Eleonore see CHADIN Auguste	Melin	AN/Telegraph	7-Sep	NY
PAULUS Nicolaus 55 NIELS Caroline	Eupen	AN/Panama	20-Nov	
PAYE Jean Joseph 29	Jodoigne BT	AN/Lochinvar	14-Mar	NY
PAYE Jean Philippe 50	Jodoigne BT	AN/Lochinvar	14-Mar	NY

Names	From	Lef /Ship	Date	ArrivalDate
PEERS Leonard 24	Wakken, WF	AN/Anna Kimba	27-Apr	BO
PENSIS Elis. 23 see LACOURT Jean Jos.	Greze, BT	AN/Hilton	28-Apr	QU
PERLES Eleonore 26	Bruxelles, BT	AN/Gaston	2-May	NY
PERLES Esther 23	Bruxelles, BT	AN/Gaston	2-May	NY
PETERS Jacques 52	Melin	AN/Gazelle	10-Oct	
PETRI Leonora see DELVEAUX François		AN/Henri Reed	28-Oct	NY 14-Dec
PFEIFER John 42	Bullange ? LG	AN/Gaston	2-May	NY
PIERCKX Francois Julien 17	Antwerpen	AN/David Hoadl	22-Sep	
PIERE Jeanne? 32 see TILLIEUX J. Guillaume	Tourinne/Grosse BT	AN/Anna Kimba	27-Apr	BO
PIETTE Josephine see DEDEKER Charles		AN/Henri Reed	28-Oct	NY 14-Dec
PIGEON Henriette 43 see LACOURT Jean Jos. 44	Greze BT	AN/Hilton	28-Apr	QU
PINGUAIR Jean B.40 LEONARD Marie Louise 38 S 17 V 6	Dongelberg	AN/Henri Reed	28-Oct	NY 14-Dec
PIRA Isabelle see MELARD Jean		AN/Henri Reed	28-Oct	NY 14-Dec
POTIER Charles 34 LIEGEOIS Clemence Victor 7 V.6 Louis	Huppais	AN/Telegraph	3-Oct	
POTIER Ferdinand 56 BERGIER Victoria 56 Xavier 23	Huppais	AN/Telegraph	3-Oct	
POTIER Ferdinand Jos. BERGER Victoire CH XA VI FE	Huppays		1-Oct	
PRAM Mathias 18	Redange GD	AN/Gaston	2-May	NY
PREUTER/REUTER Barth. 30	Bullange, LG	AN/Gaston	2-May	NY
PROVOOST Carolus 33 DUNNON Rosalie	Klerken WFE	AN/Leopold I	17-Apr	NY
QUATRESOLS Elisa. 36 see VANDEREYDEN Johann	O Heverlee BT	AN/Gaston	2-May	NY
QUATRESOLS François 43 VANDERHEYDEN Elisabeth + family	O Heverlee BT	AN/Gaston	2-May	NY
QUATRESOLS Pierre 43, VANDE EYDEN Maria + family	O Heverlee BT	AN/Gaston	2-May	NY
RAMOISY Maria see ALBERT Joseph	Huppais	AN/Telegraph	3-Oct	
REMY Philippe 30 DEPARYS Therese + family	Pietrebais BT	AN/Lochinvar	14-Mar	NY
RENIER P.J 35 POLLON/FOLLON Marie 37 E 15 F 13 A 10 D	Thorembais les Begui..	AN/Telegraph	10-Oct	NY
REUTER/PREUTER Barth 30 LAMBERTS Anna + family	Bullange ? LG	AN/Gaston	2-May	NY
ROBAEYS see VAN ROBAEYS	Westrozebeke WF	AN/Leopold I	17-Apr	NY
ROBAT Marie Joseph see ABSELIUS George	Aische-en-Refail			
ROBERT Celestin 29 MELERA Odile + family	Greze BT	AN/Hilton	28-Apr	QU
ROELANT/ROCLANT Jean 28	Oostmale BT	AN/Hilton	28-Apr	QU
ROINQUET Marie 23	Jodoigne BT	AN/Sea Lark	1-May	NY
ROMUALD Gaspard, DECAMP Marie Therese, Gislain, Ferdin	Aische-en-Refail			
RONDE Marie Ant. 32 see RUGBENS Charles	Pietrebais BT	AN/Lochinvar	14-Mar	NY
ROSY Marie J see SIMONART Emanuel		AN/Henri Reed	28-Oct	NY 14-Dec
ROUER Antoine 36 BARLIMONT Therese + family	Tourinne/Lambert BT	AN/David Hoadl	20-Mar	NY
ROUER/ROUWER Antoine BAUMONT Marie Therese JU CL JO	Maleves		10-Mar	
ROUSSEAUX Joseph 37 DUPONT Julie 41 Victor 11 François	Grand Leez	AN/Emerald Isle	24-Nov	
ROWIES Guillaume 38	Tervuren BT	AN/Vancluse	14-Apr	NO
RUBENS Charles 28 RONDE Marie An.	Pietrebais BT	AN/Lochinvar	14-Mar	NY
RUBENS Melanie 40 + family traveled with LARDINOIS F	Walhain BT	AN/Lochinvar	14-Mar	NY
RUYTS Jean Baptiste 31DETIEGE Marie Therese 22	Bossut Gottechain	AN/Henri Reed	28-Oct	NY 14-Dec
SAMYN see DUMIJN Louis	Zarren WF	AN/Leopold I	17-Apr	NY
SCHLEK Johann 28	Bullange ? LG	AN/Gaston	2-May	NY
SCHLEK Joseph 30	Bullange ? LG	AN/Gaston	2-May	NY
SERONT Lambert Jos, 32	Sauvenerie	AN/Catharine	5-Nov	NY
SERVAIS see SERVE Nic. 22		AN/Fanny	19-Mar	NY
SERVE Adolph 27	Nothomb LX	AN/Fanny	19-Mar	NY
SERVE/SERVAIS Nic. 22	Nothomb LX	AN/Fanny	19-Mar	NY
SEUVYNCK Charles 26	Handzam WF	AN/Leopold I	17-Apr	NY
SEVEREYNS Emile 26	Menen WF	AN/Leopold I	17-Apr	NY